Title 15 - Mississippi Department of Health

Part III – Office of Health Protection

Subpart 75 – Food Protection

CHAPTER 03 REGULATION GOVERNING THE MANUFACTURE, STORAGE AND HANDLING OF ICE

100 **Purpose**

To establish a uniform regulation for all plants within the State of Mississippi for the purpose of protecting public health.

101 **Definitions**

- 101.01 The term "ice" as used herein shall include the product in any form obtained as a result of freezing water mechanically or naturally.
- 101.02 An "ice plant" is any place or establishment where ice is manufactured, stored, or processed for sale as ice.
- 101.03 "Adequate" means that which is needed to accomplish the intended purpose in keeping with good public health practice.
- 101.04 **"Plant"** means the building or buildings or parts thereof, used in connection with the manufacturing, processing, packaging, labeling, or holding of ice intended for human consumption.
- 101.05 "Sanitize" means adequate treatment for surfaces by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other microorganisms. Such treatments shall not adversely affect the product and shall be safe for the consumer.

102 Grounds

The grounds around an ice plant under the control of the operator shall be free from conditions which may result in the contamination of ice including, but not limited to, the following:

- 102.01 Improperly stored equipment, litter, waste, refuse, and uncut weeds or grass within the immediate vicinity of the plant buildings or structures that may constitute an attractant, breeding place, or harborage for rodents, insects, and other pests.
- 102.02 Excessively dusty roads, yards, or parking lots that may constitute a source of contamination in areas where ice is exposed.

102.03 Inadequately drained areas that may contribute contamination to ice products through seepage or foot-borne filth and by providing a breeding place for insects or microorganisms.

103 Plant Construction and Design

Plant buildings and structures shall be suitable in size, construction, and design to facilitate maintenance and sanitary operations. The plant and facilities shall:

- 103.01 Provide sufficient space for such placement of equipment and storage of materials as is necessary for sanitary operations and production of safe ice. Floors, walls, and ceilings in the plant shall be of such construction as to be adequately cleanable and shall be kept clean and in good repair. Fixtures, ducts, and pipes shall not be so suspended over working areas that drip or condensate may contaminate ice or ice contact surfaces. Aisles or working spaces between equipment and between equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contamination of ice or ice contact surfaces with clothing or personal contact.
- 103.02 Provide separation by partition, location, or other effective means for those operations which may cause contamination of ice products with undesirable microorganisms, chemicals, filth, or other extraneous material.
- 103.03 Provide adequate lighting to handwashing areas, dressing and locker rooms, and toilet rooms. Light bulbs, fixtures, skylights, or other glass suspended over exposed ice in any step of preparation shall be of the safety type or otherwise protected to prevent contamination in case of breakage.
- 103.04 Provide adequate ventilation or control equipment to minimize odors and noxious fumes or vapors. Such ventilation or control equipment shall not create conditions that may contribute to contamination by airborne contaminants.
- 103.05 Provide, where necessary, effective screening or other protection against birds, animals, and vermin (including, but not limited to, insects and rodents).

Water Supply

All water used in the manufacture of ice shall be of a quality meeting the standards of the State Board of Health for potable water, and the water supplies used by ice plants shall be subject to the approval of the State Department of Health. Samples for bacteriological analysis should be taken within each six (6) month period and samples for chemical analysis should be taken every two (2) years.

104.01 Submerging or spraying of ice cakes shall be carried out only with water of sanitary quality.

104.02 Cross connections between water supplies of approved quality and unapproved water supplies shall be prohibited. Cross connections between private water supplies and municipal water supplies are not approved.

105 **Sewage Disposal**

Sewage disposal shall be made into an adequate sewage system or disposed of through other adequate means.

106 **Plumbing**

Plumbing shall be of adequate size and design and adequately installed and maintained to:

- 106.01 Carry sufficient quantities of water to required locations throughout the plant.
- 106.02 Properly convey sewage and liquid disposable waste from the plant.
- 106.03 Not constitute a source of contamination.
- 106.04 Provide adequate floor drainage in all areas where floors are subject to flooding type cleaning or where normal operations release or discharge water or other liquid waste on the floor.

107 **Toilet Facilities**

Each plant shall provide its employees with adequate toilet and associated hand-washing facilities within the plant. Toilet rooms shall be furnished with toilet tissue. The facilities shall be maintained in a sanitary condition and kept in good repair at all times. Doors to toilet rooms shall be self-closing and shall not open directly into areas where ice is exposed to airborne contamination, except where alternate means have been taken to prevent such contamination (such as double doors, positive air-flow systems, etc.). Signs shall be posted directing employees to wash their hands with cleaning soap or detergents after using toilet.

108 **Hand-washing Facilities**

Adequate and convenient facilities for hand washing and, where appropriate, hand sanitizing shall be provided at each location in the plant where good sanitary practices require employees to wash or sanitize and dry their hands. Such facilities shall be furnished with running water at a suitable temperature for hand washing, effective hand-cleaning and sanitizing preparations, sanitary towel service or suitable drying devices, and, where appropriate, easily cleanable waste receptacles.

109 **Rubbish and Offal Disposal**

Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, prevent waste from becoming an attractant and harborage or breeding place for vermin, and prevent contamination.

110 **Equipment**

All plant equipment and utensils should be (1) suitable for their intended use, (2) so designed and of such material and workmanship as to be adequately cleanable, and (3) properly maintained. The design, construction and use of such equipment and utensils shall preclude the adulteration of ice with lubricants, fuel, metal fragments, contaminated water, or any other contaminants. All equipment should be so installed and maintained as to facilitate the cleaning of the equipment and of all adjacent spaces.

111 **Personnel**

No person affected by disease in a communicable form, or while a carrier of such disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contamination, shall work in an ice plant in any capacity in which there is a reasonable possibility of ice becoming contaminated by such person, or of disease being transmitted by such person to other individuals.

All persons while working in direct contact with ice shall

- 111.01 Wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty, to the extent necessary to prevent contamination of ice products.
- 111.02 Wash their hands thoroughly (and sanitize if necessary to prevent contamination by undesirable microorganisms) in an adequate hand-washing facility before starting work, after each absence from the work station and at any other time when the hands may have become soiled or contaminated.
- 111.03 Remove all insecure jewelry and, during periods where ice is manipulated by hand, remove from hands any jewelry that cannot be adequately sanitized.
- 111.04 If gloves are used in ice handling, maintain them in an intact, clean and sanitary condition. Such gloves should be of an impermeable material except where their usage would be inappropriate or incompatible with the work involved.
- 111.05 Wear hair nets, headbands, caps, or other effective hair restraints.
- 111.06 Take any other necessary precautions to prevent contamination of foods with microorganisms or foreign substances including, but not limited to, perspiration, hair, cosmetics, tobacco, chemicals, and medicants.

112 **<u>Labeling</u>**

All bags, boxes, or other containers of ice intended for human consumption must clearly state the plant number, name and location of the manufacturer.